



# BRIDGE LANE

craft wine in bottle, box & keg



## 2014 Bridge Lane Red Blend

**Grape Varieties:** 44% Merlot, 22% Malbec, 22% Cabernet Franc, 9% Cabernet Sauvignon, 3% Petit Verdot

**AVA:** New York State

**Harvest:** October 2014

Each varietal was harvested and vinted individually.

**Fermentation:** On average 12-16 days at 62° F

**Maceration:** 14 days

**Malolactic Fermentation:** 100%

**Maturation:** 6 months in 100% Hungarian oak barrels

**Bottling:** May 2015, 2100 case equivalents (9L) produced

**Vintage / Winemaking Notes:**

2014 saw a near perfect summer and fall with relatively warm, sunny and dry conditions. Yields were higher than average but fruit quality and concentration was extremely high. Along with 2007, 2010, and 2013, vintners expect 2014 to be another of Long Island's best vintages.

**Color:** Crimson

**Tasting Notes**

Medium-bodied, dry red wine; red berry, cedar and spice flavors

**Wine Analysis:**

**Alc/Vol:** 12.9%

**Acidity:** 5.88 g/L

**pH:** 3.65

**Residual Sugar:** 0.11 g/L

